

Chaîne des Rôtisseurs



"Riesling, Dr. Loosen, Mosul. Germany"

Lobster

*Poached Lobster Medallion, Muhammara, Wild Zatar Salad
Warm Walnut Dressing*

Fattoush

*Macerated Cherry Tomatoes, Pickled Cucumber, Parsley Puree
Pomegranate Syrup*

Lentil

Aerated Lentil Veloute, Cumin Foam, Caviaroli

"Gentil, Hugel et Fils, Alsace. France"

Salmon

*Hot Smoked "Loch Duart Salmon", Hara Jam, Rocca Leaves
Crushed Pine Nuts*

Shish

Char Grilled Chicken, Creamy Hommous, Chickpea Salsa, Coriander Cress

"Le Prieuré, Château Ksara, Lebanon"

Hamam

Roasted Pigeon Breast, Crispy Duck Bacon, Foie Grass, Salted Brioche

Freekah

Morel Freekah, Soft Lebneh, Poached Quail Egg, Autumn Truffle, Split Jus

Tagine

Slow Cooked "Rhug Estate" Lamb Tagine, Glazed Apricots, Saffron Broth

"Muscat de Beaumes de Venise Vin Doux Naturel, France"

Orange and Rose

*Frozen Ashta, Honey Croquant, Fresh Berries, Grand Marnier
Umm Ali, Vanilla-Pistachio Ice Cream, Kunaffa Crip, Rosewater Infused Raisins*

Coffee & Teas

Baklava Crusted Grand Cuvée Chocolate Truffles

Chef de Cuisine Youssef Issa

Maitre D Daniel Ferreira

Dubai, September 22, 2014